

THE OFFICIAL JOURNAL of the Australian Citizen Radio Monitors. S.A. Inc. COMMUNICATOR

AGM 25th February.



Communicator No 659
e-Issue 14, Volume 3
Mar '20

Direct all enquiries to
ACRM SA Inc. PO Box 69
MUNNO PARA SA 5115

In this issue	-MAR 20	Page#
INDEX	What's where in the Communicator.	1.
PRESSIE'S PRATTLE.	On Committees.	2.
TREASURE TROVE	Lost and found. It's changed around here.	2.
FROM THE T.O.	Lolly-Pop ticket.	3.
TUCK'S TALES	If I was a Greenie? Another sad passing.	5.
CROSSWORD.	Last month's crossword answers.	7.
GREETINGS	Birthday wishes to our March members.	7.
MEMBER'S	Contributions to our delinquency.	7.
MINUTES.	OCM (Jan 20).	9.
IN THE KITCHEN.	More culinary delights with Chris 49.	10.
CROSSWORD	This Month's Crossword, Feb '20	17.

Editorial for the Communicator must reach the Editor on or before the second Thursday of the month for inclusion in that month's issue. Any and all articles are welcome, however the editors reserve the right to choose content suitability for publication.

To submit articles, items for publication, letters to the editor or to ask questions of our technical writers, please address all correspondence to The Editor at the address shown on the front cover or via email to phil.48@bigpond.com. If you know of anyone who wants to advertise in the Communicator, space and charges are available on request, speak to a committee member for more information.

ACRM SA Inc. c/- Chris or Phil 08 8522 6081.

Editors Phil Richards 08 8522 6081 e-mail:- phil.48@bigpond.com

Chris Richards 08 8522 6081 e-mail:- chris.49@bigpond.com

Graham Tucker 08 8523 1082 e-mail:- tucktwo@adam.com.au

Webmaster: Adrian Menzel 08 8581 7149 e-mail:- akmen@bigpond.com

Or via our postal address, PO Box 69 Munno Para SA 5115

Meeting dates.

*ACRM SA Inc. Meetings are on the **FOURTH TUESDAY** of each month.*

There is no meeting in December, thus November is break-up meeting.

The AGM for 2020, February the 28th.

March OCM is on the 24th.

ACRM SA Inc. Meetings are held at 3rd Gilberton Scout Hall, 3A Redmond Rd, Collinswood. SA.

PRESSIE'S PRATTLE; Phil 48:

Yeah, I know, I've had a whole month to come up with something enthralling to capture your every thought but alas, the choice pool is empty, devoid of anything newsworthy.

With that in mind, it would seem that the best I can do is steal what could have been the Rally Coordinators thunder, sorry Trev.

Having said that, I may as well discuss our first event for 2020, on March 7th - 8th. A popular ride at Monarto is being revisited and will again start from the Monarto Sporting Complex, with part of the ride taking in Wild Africa (Part of Monarto Zoo). Although it is Adelaide Cup long weekend, the rides are only on Saturday and Sunday.

I'm looking forward to writing a report on the ride, even if only to help reduce the amount of waffle that became the preamble for this article.

With the exception of a few committee members, who have joined later, the majority of members started as a steering committee to get this thing rolling and each year we ask for nominations for committee positions, with the remote hope that maybe we will get one or more new names to put forward for consideration on the committee. Alas, again, twasn't to be and the the old faithfuls have put their hands up to ensure continuity.

Now I'm not suggesting a mass exodus of the existing committee is favourable, heaven forbid. However, none of us are at the point where we would not stand down for new blood and the enthusiasm plus ideas a change could bring. Ideally, one or two a year so there are oldies to teach newies, would seem congruous to success.

TREASURE TROVE; Chris 49

It would seem there is a bit of a theme occurring here, one of whinging that is, for the benefit of the uninformed, those who may not be aware of our current predicament, I offer this explanation.

Just like many roads in S.A. at present, Main North Road is undergoing major roadwork's and while I'm all for progress, I take umbrage at the inconvenience it has caused both us and friends who visit.

According to town planning logic, it's our fault for living on a main road. Gawler is an old but fastly expanding town and is undergoing expansion that requires the infrastructure to be kept up with it. Wow! For starters, it seems widening the road in front of our house was important so new footpaths, gutters and driveways were

factored into their plan. We received a letter advising us that when it's our turn, we would be locked in for 72 hours to allow the drive to be boxed, cement poured and dried (setting-time), yep, 3 days without being able to get either car out or in. It was suggested that we park over the road in the shopping centre car park, however as luck would have it, the neighbour's drive was done in time for it to dry and I got permission to park in her drive while ours was done. Phil had no need to move the D-Max so it stayed in our drive. As long as one car was free, we were okay. Working on the theory that it will be great when finished (I hope), We have persevered with the minor inconveniences that remain now that the drive is finished and we are mobile in and out again. One of those inconveniences is the slightly bigger than a car's width opening in a barricade that is our only ingress/egress to or from the Main North Road...which by the way, is now a two-lane track fitted into what was one lane.

Now to keep with the whinging theme, my sister sent a present to our cousin in Queensland, a present that never arrived, with the blame being laid on the recent bushfires, delaying deliveries. After a good period of time and still no delivery, she bought a second present and posted it. This time within a week it arrived to cheers all round. Then, only a few days later, you guessed it; the first present arrived, which at that point was 3 months late and had got to Qld. via Sydney. The present was a monogrammed towel so apart from ending up with a matching pair, no real harm was done.

TO's TWEET; Bill 78:

TRAFFIC MARSHALL training and certificate.

In the last ten to fifteen years, SAPOL (Police) have offered to train suitable personnel to be available to control and regulate traffic flow. This training takes between 15 to 20 minutes and in due time a certificate will arrive in the mail. The first certificates were on paper, the latter being a credit card sized plastic card with your name and stating that you are a credited Traffic Marshall. This does not allow you to go out and control traffic for a commercial company, they require a multi day course for that certificate. Once you have the training and the certificate, you can now put it to use with regulations to abide by. The event has to be a registered event with SAPOL, Adelaide Rally, Amy Gillett bike ride just to name a few, there are many others (what this means is that you cannot just go out and control traffic, remember that if things go wrong, you can be liable for the damage). I have over the years, attended many training courses, each presenter

can give a different presentation of the same subject and you will pick up many different points of Regulations and Law. Makes you think more of your own driving habits? Fortunately to date, I have not been involved in any incidents. When you are standing out in the traffic flow wearing high visibility ADR approved vest/ coat, you become very aware that the motorists now concentrate more on other devices, than the control of their vehicle and particularly your presence. This really means that you have to treat each person as having the intent to take you out, sounds scary and it is. Last year I attended a bike ride event held from Glenelg via the Southern Expressway and ending at Willunga, my control point being on the corner of Old Coach and Tuitt roads, having been in that location for the last 4 years and have a good knowledge of the traffic flow and how to control motorists and bike riders without antagonizing each other (so I thought). This time though and after the main bulk of riders had been through, I became aware of a very unusual bike approaching, the least to say if at first time seeing it you would be amazed at it (I had seen it many times before on the foreshore road at Aldinga Beach) The bike is a home made contraption and is virtually one bike welded on top of another and the rider is about 2 metres above the road level, makes for hard to get down and back up again. As the rider approached me, I was aware of three vehicles coming from the opposite direction and could see that their intention was to continue directly north towards Noarlunga. I made a decision to stop them and allow the bike to turn in front of them and continue down Tuitt road. Sorry wrong decision, the motorists all turned left and followed the bike for some distance before coming back to me and then turning left and on towards Noarlunga, each made a comment to me regarding the bike and thanks for my assistance, was appreciated. I myself had made a decision that they would just continue on, they decided to follow the bike, all ended well. When doing traffic marshalling, you must be ready and confident to make decisions, have a back up plan and keep safe, have a supply of food and drink available. Hopefully that this will give you some thought in doing a Traffic Marshalling course, if not just for the knowledge to use for your own driving?

Ed: Those of us who did the Ute muster and the Vintage float festival at Nuri had to get that licence for some dumb reason as we only drove, spaced at intervals, throughout the parade and called for a tractor if a float couldn't continue, or so we thought, because at the finish a few of us actually had to direct traffic, or more correctly try to stop people from parking in certain areas. There was also blocked off streets that we had to stop people driving down, yeah right, 49 was totally ignored by one car driver.

Maybe if the flouro safety vests had Police on them, people might take notice, It's also known as a Paddle-pop licence, perhaps carrying one gives the impression of authority?

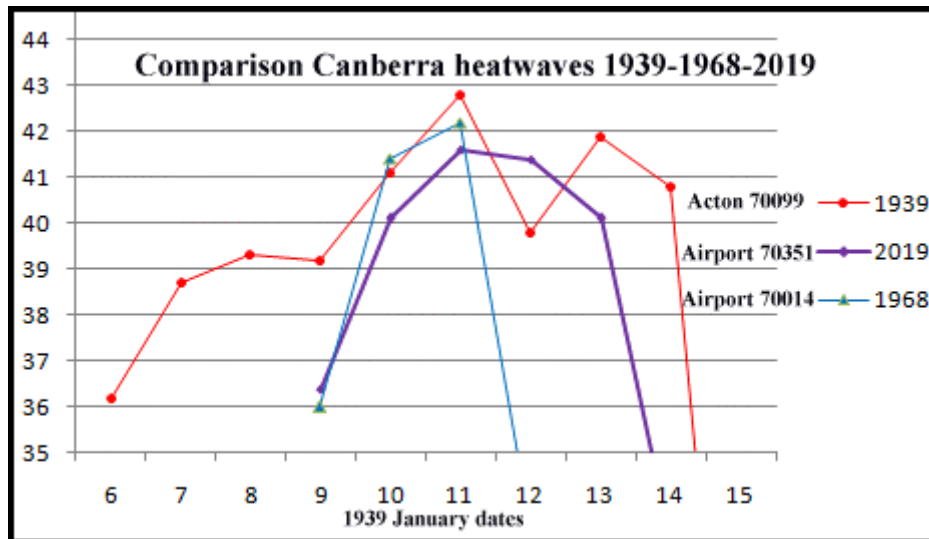
TUCK'S TALES;Graham 141:

Another 40° plus heat day again, except this time the forecast is up to 44°.

If I was a Greenie I would say “Climate Change”, but I have now lived long enough to know better or at least question it.

What about 1939! Now that was a year of extreme heat. I was only about six but I can remember just how hot it was back then.

I don't have a graph for Adelaide, but in Canberra there were 9 Days over 36° C and 5 over 40° C.

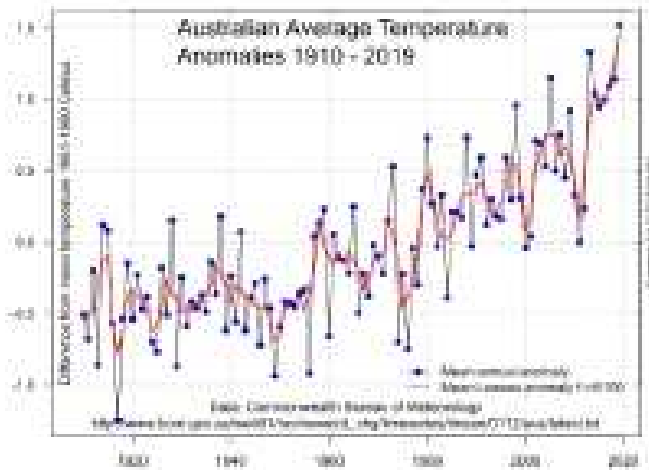


There were 55 deaths in NSW alone that year due to the heat.

Vale! Robin Bache, ex ACRM 112, who was the founding area coordinator for Central Belt division. A letter from his wife, after finding some communications from Elders, pointed her to me, thus advising us of his death in October. He was initially from Port Vincent, so the central Belt area was extended west to include his area. Following that, he moved to Freeling and after that, he moved to Loxton,

where he'd pop his head up to say Hi whenever I was in the area, doing relay for the canoe-a-thons.

Ed: I'm glad you said "Or at least question it." Sorry to jump in on your article Tuck but as you know I've been pushing better planet management for some years and while I agree some years are going to be hotter than others, the graph, as a period of time is a mere spit in the ocean compared to the age of our planet and even known inhabitation, which we are told is some 65 million years or so and the main culprit deforestation started a little longer ago than 1939, thus my argument is, The damage is already done and was so, long before your parents or mine, ever lit a fire to keep warm. As mentioned once before, *listen to old 48 getting all philosophical, Phil, who knows nothing about the subject*, any more than



what I've read, which tells us that our universe can take just so much shit before it simply implodes. Industry versus Planet has reached its limit and even if it was humans only, the planet is no longer viable with billions of cubic litres of shit per day billowing into the atmosphere. For comparison, I've included a graph of Australian temperatures from 1910 to the present. There are obvious spikes at periodical intervals but I

think you'll agree the trend is upward and getting worse. Scary stuff. I guess we can all survive in air-conditioned buildings but at what cost to keep the world air conditioned? It would seem that whatever fuel is expended to cool said universe, is also the substance that worsens the situation.

LAST MONTH'S
CROSSWORD ANSWERS



Birthday greetings.

Birthday greetings for March are extended to:
Pat 65 for the 11th,
Brenton 166 & Paul 490
For the 19th.

Congratulations and best wishes on your special days.

Congrats also to 166, who is celebrating his 50th.

Ed: *Sadly, each month when I search records for birth dates, I'm made horribly aware of members who are no longer with us. This month it was 6, split equally by those who have died or left for other reasons of their own choice. If I find time, I'll work out an average loss per month and let all know just why our numbers are decreasing at an alarming rate.*

Graham 44 was involved in a prang recently, he's on the mend and out of hospital. Get well soon Graham. Best wishes from us all.

Member's Contributions To Our delinquency

Knock, knock, who's there?
Cows go. Cows go who?
No Silly, owls go hoo, cows go moo.

1. You know why you never see elephants hiding up in trees?
Because they're really good at it.
2. What is red and smells like blue paint?
Red paint.
3. A dyslexic man walks into a bra.
4. Where does the General keep his armies? In his sleeve!
5. Why aren't koalas actual bears? They don't meet the koalafications.
6. I went in to a pet shop. I said, "Can I buy a goldfish?" The guy said, "Do you want an aquarium?"
I said, "I don't care what star sign it is."

232 sent us this and I couldn't resist sharing it.

ONEUPMANSHIP

A London lawyer runs a stop sign and gets pulled over by an Irish Garda. He thinks that he is smarter than the cop because he is a lawyer, from London, and is certain that he has a better education than any paddy cop. He decides to prove this to himself and have some fun at the Garda's expense.

Irish Garda says, "License and registration, please."

London Lawyer says, "What for?"

Irish Garda replies, "You didn't come to a complete stop at the Stop sign."

London Lawyer says, "I slowed down, and no one was coming."

Irish Garda says, "You still didn't come to a complete stop. License and registration, please."

London Lawyer says, "What's the difference?"

Irish Garda says, "The difference is, you have to come to complete stop, that's the law. License and registration, please!"

London Lawyer says, "If you can show me the legal difference between 'slow down' and 'stop', I'll give you my license and registration and you give me the ticket. If not, you let me go and don't give me the ticket."

Irish Garda says, "Sounds fair. Exit your vehicle, sir."

The London lawyer exits his vehicle. The Irish Garda takes out his baton and starts beating the lawyer with it and says,

"Now then, do you want me to stop, or just slow down?"

Minutes of the Meeting 421 held on 28th January 2020 at Collinswood.

Meeting opened at 2001 hrs

Present:-141, 78, 232, 43, 44, 153, 48, 49, 21, 212.

Visitors:-Nil

Apologies:-80, 233, 64, 370, 371, 372, 333, 40, 423, 120, 45.

Minutes:-Of Special Meeting moved 43, Sec 49 & Carried as true and correct.

Matters arising Nil

Correspondence:-Nil in, nil out.

Reports

President Nil.

Secretary. Nil.

Treasurer Bal \$7832.98 In 0.32 Out 12.50.

Moved 232, Sec 141 & carried. Treas report accepted.

Training Officer , Nil.

Rally Coord. Absent with apology.

PRO-Social Sec Nil.

Resources Nil.

General Business 49, congrats to 232 for 80th Birthday.

Closed 2016.

Next meeting AGM 42 25th February 2020.

Meeting closed 2018.



IN THE KITCHEN WITH CHRIS 49.

For those who enjoyed John 232 (catering officer's) slice at the last meeting, I've included his recipe here for all to enjoy.

LATTICE BISCUIT SLICE.

2 packets Lattice Biscuits	250gr Cream cheese
250gr unsalted butter	1 cup caster sugar
2 teaspoons gelatine	2 teaspoons vanilla essence

Dissolve gelatine in 4 tablespoons of boiling water. Line a lamington tray with foil and place in it a layer of biscuits, sugar side down.

Cream butter, cheese and sugar. Add remaining ingredients and beat for a few more minutes.

Place in the tin on top of the layer of biscuits. Place second layer of biscuit on top, sugar side up.

Keep in fridge until set.

Thanks John, it's a nice twist on an old slice. Okay, now to a bit more for this month.

CHICKEN BITES

500g chicken mince	2 tblspns oyster sauce
2 tblspns sweet chilli sauce	½ cup finely chopped coriander
2 cloves garlic, crushed	165ml can coconut milk
1¼ cups packaged breadcrumbs	1 tblspn vegetable oil

Extra sweet chilli sauce, to serve

Method: - Place mince, oyster sauce, coriander, garlic, coconut milk and ¾ cup of the breadcrumbs in a large bowl. Mix with clean hands until all ingredients are thoroughly combined. Refrigerate mixture for 1 hour.

Spread remaining ½ cup breadcrumbs over a tray. Toss level tablespoons of chilled chicken mixture in breadcrumbs and shape into mini patties. Place the chicken patties on a foil-lined tray, cover and refrigerate for a further 30 minutes.

Drizzle oil over base of a large baking dish. Heat oiled baking dish in a 180° C preheated oven for 10 minutes. Add chicken patties to heated baking dish in a single layer and bake in a 180° C preheated oven for 15 minutes. Remove dish from oven, turn patties, then return to oven for a further 15-20 minutes until golden and cooked through. Serve with sweet chilli sauce.

Makes 30 Chicken patties can be prepared a day ahead.

CASHEW AND ROCKET DIP

125g raw unsalted cashews	1 lge bunch rocket, roughly chopped
¼ cup roughly chopped fresh basil leaves	1tblspn freshly grated parmesan
1tblspn extra virgin olive oil	3 tsp lemon juice

Method: - Spread cashews over an oven tray and bake in a 180° C preheated oven for 7-10 minutes until golden. Remove nuts from oven, cool slightly and then chop roughly.

Place rocket, basil, parmesan, olive oil and lemon juice in a food processor, process until ingredients are finely chopped, then add the cashews and process until combined.

Press the mixture firmly into a 250ml-capacity, plastic wrap-lined dish. Cover and refrigerate for several hours. Turn dish onto serving plate, remove plastic lining from mixture and serve with crackers and cheese.

Makes 1 cup

This recipe can be prepared a day ahead. Keep covered in the refrigerator and turn onto a serving plate as required.

RED ONION TOASTS

1 small baguette(French bread stick)	¼ cup olive oil
2 red onions, thinly sliced	2 tsp balsamic vinegar
125g spreadable cream cheese, approx	baby basil leaves

Method: - Cut baguette into approximately 5mm slices. Brush 2 tblspns of the olive oil over baguette slices. Place on an oven tray in a single layer. Bake in a 200° C oven for 5-10 minutes until bread is crisp and light golden. Remove from oven and cool on trays.

Heat remaining tablespoon of olive oil in a frypan, add onions, and cook over a low heat for about 10 minutes, stirring occasionally until soft. Remove from heat and stir in balsamic vinegar..

Spread each toasted bread round with cream cheese, top with a little onion, then season with salt and pepper and garnish with baby basil leaves.

Makes 30

Baguette can be sliced and toasted a day ahead. Keep slices in an airtight container.

TEMPURA NIBBLES

½ cup mayonnaise

3tsp lemon juice

¼ tsp salt

¾ cup soda water

1 lge red capsicum, cut into thick strips

2 lady finger eggplant, thickly sliced

1-2 tsp wasabi paste

¾ cup plain flour

1 x 59g egg, lightly beaten

350g broccoli or cauliflower, cut into small florets

1 bunch asparagus, cut into 10cm lengths

vegetable oil for deep-frying

Method: - Combine mayonnaise, wasabi paste and lemon juice in a small bowl, cover and set aside. Sift flour and salt into a large bowl, then gradually whisk in the egg and enough soda water to make a smooth, thin batter.

Place the broccoli or cauliflower florets into a heat-resistant bowl, cover with boiling water, stand for 2 minutes, then drain. Refresh under cold water and then pat dry with kitchen paper.

Add a handful of the vegetable pieces to the batter and stir to coat evenly. Heat the oil in a large saucepan. Lift vegetable pieces, one at a time, from batter and add to hot oil. Deep-fry in batches until puffed and golden. Remove, drain on kitchen paper and keep warm. Repeat with the remaining vegetable pieces. Serve the tempura vegetables straightaway accompanied with the wasabi mayonnaise.

Serves 4-6 as a starter

Recipe is best prepared as required.

TURKEY LASAGNE

1 medium eggplant, chopped	500g turkey mince
785 jar tomato pasta sauce	250g packet instant lasagne sheets
250g ricotta cheese	1 tblspn parmesan cheese

Method: - Add chopped eggplant and turkey mince to a heated, greased, large frypan and stir over a high heat for 10 minutes or until mince is browned all over. Stir in ½ cup of the pasta sauce and remove from the heat.

Spread 2 tablespoons pasta sauce over base of a large rectangular (2-litre capacity) ovenproof dish. Top with a layer of lasagne sheets, then spread with one-third of the mince mixture and pour over a quarter of the remaining pasta sauce.

Spoon teaspoons of ricotta cheese on top and sprinkle with parmesan cheese. Bake lasagne in a 180° C preheated oven for 1 hour or until lasagne sheets are tender and top is lightly browned. Remove from oven and stand for 5 minutes before cutting into squares. Serve with salad

Serves 6

Lasagne can be prepared several hours ahead. Keep covered in the refrigerator and bake as required, allowing an extra 5-10 minutes cooking time if dish is chilled when placed into the oven.

SALMON WITH SALSA

1 kg chat potatoes, halved	1 cup firmly packed continental (flat leaf) parsley
1 small clove garlic, crushed	2 tblspns lemon juice
2 tsp drained capers	4 salmon fillets

Method: - Drizzle a little oil over the base of a large baking dish, then heat dish in a 200°C for 20-30 minutes until golden and tender, occasionally.

To make salsa verde, combine parsley leaves, garlic, lemon juice, drained capers and 1 tablespoon water in a food processor, process until parsley leaves are finely chopped, then transfer mixture to a bowl and season with salt and pepper.

Grill, panfry or barbecue salmon fillets until browned on both sides and cooked as desired. Serve the cooked salmon fillets on a bed of roast chats. Top each salmon fillet with a generous spoonful of salad verde.

Serves 6

This recipe is best prepared as required.

TOMATO TART

1½ sheets ready-rolled frozen shortcrust pastry	50g baby rocket leaves, roughly chopped.
150g ricotta cheese	125g cherry tomatoes, halved
2 x 59g eggs, lightly beaten	½ cup milk

Method: - Cut pastry sheets to fit a 12cm x 34cm rectangular flan tin. Ease pastry into flan tin and trim edges. Place tin on an oven tray. Line pastry case with a sheet of baking paper and half fill with raw rice or dried beans. Bake in a 200°C preheated oven for 10 minutes, then remove paper and rice and return to the oven for a further 10 minutes or until pastry is light golden. Remove from oven and allow pastry case to cool. Reduce oven temperature to 180°C.

Sprinkle chopped rocket leaves over base of pastry case. Top with crumbled ricotta and cherry tomatoes. Beat eggs and milk together in a jug and pour into flan case, being careful not to allow filling to overflow. Bake flan in a 180°C preheated oven for about 25 minutes or until the filling is set and lightly browned. Serve with salad. Serves 4

Tomato tart can be baked several hours ahead. Keep it covered in the refrigerator. Serve it chilled or reheat as required.

BEEF CURRY

2tblspns vegetable oil	1 kg diced casserole beef
1 onion, finely chopped	50g sachet red curry paste
1 cup water	400ml can coconut milk
1 lge (500g) kumara, peeled and cut into 2cm pieces	
2 tblspns lemon juice	2 tsp fish sauce

Method: - Heat half the oil in a large pan, add half the meat and stir over heat until browned all over. Remove browned meat from pan. Repeat process with the remaining oil and meat.

Add onion and curry paste to same pan, stir over heat for 1 minute or until fragrant. Return browned meat to pan with the water. Bring to the boil, then reduce heat and simmer covered for 25 minutes.

Add the coconut milk and kumara to pan, simmer uncovered for a further 20-25 minutes until liquid has reduced and thickened slightly and kumara and beef are tender. Stir in the lime juice and fish sauce. Serve curry with boiled rice and garnish with basil leaves if desired.

Serves 4

This curry can be made a day ahead. Keep covered in the refrigerator and reheat over a gentle heat as required.

CHILLI LAMB CUTLETS

12 lamb cutlets

1/3 cup orange juice

1 clove garlic, crushed

2 tblspn orange marmalade

2 tsp crushed chilli

1 tblspn chopped fresh mint

Method: - Heat a large baking dish on the stove top. Then grease with a little oil or cooking spray. Add the lamb cutlets and brown on both sides.

Combine marmalade, orange juice, chilli, garlic and mint. Pour marmalade mixture over lamb cutlets in baking dish.

Transfer baking dish to a 200°C preheated oven and bake for 20 minutes or until cutlets are tender and well glazed, turning them once or twice during baking time.

Serve lamb cutlets with your choice of vegetables or salad.

Serves 4

This recipe is best prepared as required.

MEDITERRANEAN STEAK

1 large capsicum

1 clove garlic, crushed

1 bunch English spinach, stems trimmed

2 tblspn olive oil

4 scotch fillet steaks

100g marinated feta cheese, crumbled
(see note)

Method: - Trim top and base from capsicum, cut capsicum lengthways in quarters and remove core, seeds and white membrane. Place capsicum pieces, skin-side up under a hot grill until skin blisters and blackens. Transfer charred capsicum pieces to a sealed plastic bag until cool, then peel away skin. Cut roast capsicum into thick strips.

Rub oil and garlic over steaks and season with freshly ground pepper. Pan-fry steaks in a heated, large frypan until cooked as desired. Remove steaks from pan, rest covered for 5 minutes, keeping warm.

Meanwhile, steam or microwave spinach leaves until just wilted. Serve the steaks topped with spinach, roast capsicum and crumbled feta. Accompany with salad or vegetables of your choice.

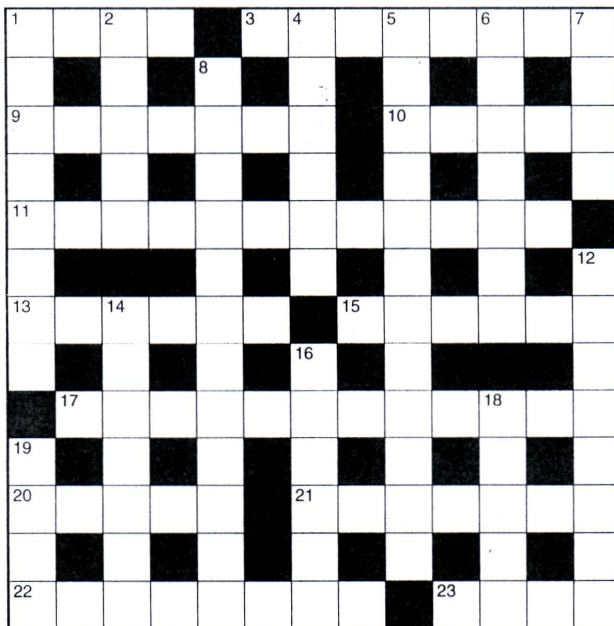
Serves 4

Capsicum can be roasted a day ahead. Place slices in a container, coat with a little olive oil and keep covered in the refrigerator until required.

Note: Marinated feta is available from delicatessens and the refrigerated section in supermarkets.

Crossword Puzzle, compiled by

Chris 49.



(Mar 20)

ACROSS

1. It's Capital is Suva. (4).
3. Shouts of disapproval. (8).
9. Invoice. (7).
10. Fake (5).
11. Mealtime etiquette. (5,7).
13. Salad vegetable(6).
15. Verse of poetry. (6).
- 17 Completely destroying. (12).
20. Elsewhere excuse. (5).
21. Dorkier. (7).
22. Novice. (8)
23. Poke. (4).

DOWN

- 1 Bone break. (8)
2. Male name. (5)
4. Real, true. (6)
5. Builder of cupboards. (12)
6. Ankle restraint.
7. Mediocre. (2,2)
8. Phobia.. (12)
12. Tormented. (8).
14. Waltzing. (7).
- 16..Minor car crash. (6).
- 18.Colder (5)
19. Side-post of doorway. (4).

A word of thanks to our sponsors, Foodland Gawler, Robern Menz, Office Works, Maccas, K Mart. Their assistance is greatly appreciated. Please show your support by supporting them.



Doc's Audio & Electrical

Specialising in Split Systems
and Switchboard Upgrades

Daniel Richards
0457 642 222

PO Box 602 Willaston 5118 - dande@adam.com.au - License PGE178214

KEEP COOL THIS SUMMER

Is your airconditioner working efficiently?

- Preventative Maintenance • Repairs/Service
 - Sales • Installations • Mobile Eftpos
- Qualified, Licensed, Insured & Professional
For Your Peace Of Mind. Est. 1992

**MOST MAKES
& MODELS**

C.M.S.

REFRIGERATION AND
AIRCONDITIONING SERVICES

SL1644

04 12 857 012

24 HOURS - 7 DAY SERVICE

Licence numbers - PGE127862 & AU00025 ABN 57330709796